

Water

Barley

Mash Turn:
here the mixture is heated to turn the mix into a liquid called "wort"

Wash Back:
Yeast is added to the mixture, causing fermentation to occur - thereby producing alcohol (also known as "wash")

Wash Still:
The wash is transferred to the wash still where the wash is heated to the point where the alcohol turns to gas and floats through the neck of the still (this is the first distillation) creating what is known as "low wine."

Spirit Still:
The gas is then reduced down to a liquid to be distilled a second time.

The Head: this is the first batch of gas that goes through the neck of the spirit still. It does not go on to the next step. Instead, it is redistilled.

The Heart: each distillery has different measurements to determine when the head turns into the heart. But at that time, the spirit safe is opened, allowing this batch of gas to be captured. Once reduced, it is this that is barrelled and aged.

The Tail: like the Head, the last batch of gas that moves through the neck of the still does not go forward.